ELSEVIER

Meat Science, Vol. **42**, No. 4, pp. 465–467, 1996
Elsevier Science Limited
Printed in Great Britain

Contents of Volume 42

Number 1

1 Obituary: Dr W. J. SCOTT (1911–1993)
J. R. VICKERY

3 1,5-Glucono-δ-lactone-induced Gelation of Myofibrillar Protein at Chilled Temperatures
T. M. NGAPO, B. H. P. WILKINSON & R. CHONG (New Zealand)

15 Ultrastructural Changes of Myofibrillar Protein Gelled with 1,5-Glucono-δ-lactone at Chilled Temperatures
T. M. NGAPO, B. H. P. WILKINSON & R. CHONG (New Zealand)

25 Chemical, Physical and Sensory Attributes for the Characterization of an Italian Dry-cured Sausage
S. DELLAGLIO, E. CASIRAGHI & C. POMPEI (Italy)

37 Potassium Chloride, Potassium Lactate and Glycine as Sodium Chloride Substitutes in Fermented Sausages and in Dry-cured Pork Loin
P. GOU, L. GUERRERO, J. GELABERT & J. ARNAU (Spain)

49 Effect of Pre-rigor Stretch and Various Constant Temperatures on the Rate of Post-mortem pH Fall, Rigor Mortis and Some Quality Traits of Excised Porcine *Biceps Femoris* Muscle Strips
M. VADA-KOVÁCS (Hungary)

67 The Effects of the Ultimate pH of Meat on Tenderness Changes During Ageing
A. WATANABE (Japan), C. C. DALY & C. E. DEVINE (New Zealand)

79 Influence of Protein Isolate from Lupin Seeds (*Lupinus albus* ssp. Graecus) on Processing and Quality Characteristics of Frankfurters
S. ALAMANOU, J. G. BLOUKAS, E. D. PANERAS & G. DOXASTAKIS (Greece)

95 Rapid Method for Determining Water-holding Capacity in Meat Using Video Image Analysis and Simple Formulae
M. IRIE, A. IZUMO & S. MOHRI (Japan)

103 TBA Test by an Extractive Method Applied to 'Paté'
M. R. ROSMINI, F. PERLO, J. A. PÉREZ-ALVAREZ, M. J. PAGÁN-MORENO, A. GAGO-GAGO, F. LÓPEZ-SANTOVEÑA & V. ARANDA-CATALÁ (Spain)

111 Use of Electrical Stimulation, Hot Processing and Carrageenan for Processing Low-fat Ground Beef Patties
B. W. BERRY (USA), R. L. JOSEPH (Ireland) & M. S. STANFIELD (USA)

125 Book Review

Contents of Volumes 39–41

Number 2

127 Evaluation of Different Systems for the Identification of *Bacillus* Strains Isolated from Spanish Fermented Sausages
J. P. ENCINAS, J. SANZ-GÓMEZ, M.-L. GARCÍA-LÓPEZ, M.-R. GARCÍA-ARMESTO & A. OTERO (Spain)

133 Muscle Glycogen Levels and Blood Metabolites in Reindeer (*Rangifer tarandus tarandus* L.) After Transport and Lairage
E. WIKLUND, A. ANDERSSON, G. MALMFORS & K. LUNDSTRÖM (Sweden)

145 Effect of the RN Gene on Technological and Sensory Meat Quality in Crossbred Pigs with Hampshire as Terminal Sire
K. LUNDSTRÖM, A. ANDERSSON & I. HANSSON (Sweden)

155 Addition of Lipase from *Candida cylindracea* to a Traditional Formulation of a Dry Fermented Sausage
I. ZALACAIN, M. J. ZAPELENA, I. ASTIASARAN & J. BELLO (Spain)

165 The Retail Display Life of Steaks Prepared from Chill Stored Vacuum and Carbon Dioxide-packed Sub-primal Beef Cuts
R. G. BELL, N. PENNEY & S. M. MOORHEAD (New Zealand)

179 Flavor and Texture Characteristics of Low Fat Ground Beef Patties Formulated with Whey Protein Concentrate
S. B. EL-MAGOLI (Egypt), S. LAROIA & P. M. T. HANSEN (USA)

195 Influence of Carcass Weight on Instrumental and Sensory Lamb Meat Quality in Intensive Production Systems
C. SAÑUDO, M. P. SANTOLARIA, G. MARÍA, M. OSORIO & I. SIERRA (Spain)

203 The Display Life of Retail Packaged Pork Chops after Their Storage in Master Packs under Atmospheres of N_2, CO_2 or $O_2 + CO_2$
C. O. GILL & T. JONES (Canada)

215 The Relationship Between Sensory Time-intensity, Physiological Electromyography and Instrumental Texture Profile Analysis Measurements of Beef Tenderness
L. M. DUIZER, E. A. GULLETT & C. J. FINDLAY (Canada)

225 Is There a Protease that Preferentially Cleaves the M-line in Partially Dehydrated Muscle?
M. YAMAGUCHI (USA), M. MUGURUMA, T. SAKO, T. NAKAYAMA, S. YAMAMOTO (Japan), P. TANGKAWATTANA (USA), T. OBA, K. TAKEHANA, M. MUTO, T. NAKADE & S. YAMANO (Japan)

235 **Research Note**
Post-mortem pH Decline in Different Ostrich Muscles
J. SALES & F. D. MELLETT (South Africa)

Number 3

239 Antigenic Specificity of Monoclonal Antibodies to Beef Myoglobin Determined by Cross-reactivity Studies Against Myoglobins from Domestic Species
D. LEVIEUX & A. LEVIEUX (France)

251 Relationship Between Degradation of Proteoglycans and Weakening of the Intramuscular Connective Tissue During Post-mortem Ageing of Beef
T. NISHIMURA, A. HATTORI & K. TAKAHASHI (Japan)

261 Proteolysis of Type III Collagen by Collagenase and Cathepsin B Under High Hydrostatic Pressure
E. DUFOUR, M. DALGALARRONDO, G. HERVÉ, R. GOUTEFONGEA & T. HAERTLÉ (France)

271 Effect of Low Dose Gamma Radiation on Lipids in Five Different Meats
J. W. HAMPSON, J. B. FOX, L. LAKRITZ & D. W. THAYER (USA)

277 Some Observations on the Absorption Spectra of Various Myoglobin Derivatives Found in Meat
S. J. MILLAR, B. W. MOSS & M. H. STEVENSON (UK)

289 The Origin of the 30 kDa Component Appearing During Post-mortem Ageing of Bovine Muscle
H. NEGISHI, E. YAMAMOTO & T. KUWATA (Japan)

305 Polyclonal Antibodies Against Protein F from the Cell Envelope of *Pseudomonas fluorescens* for the Detection of Psychrotrophic Bacteria in Refrigerated Meat Using an Indirect ELISA
I. GONZÁLEZ, R. MARTÍN, T. GARCÍA, P. MORALES, B. SANZ & P. E. HERNÁNDEZ (Spain)

315 Physical Characteristics of Lamb Primals Packaged Under Vacuum or Modified Atmospheres
A. DOHERTY, J. J. SHERIDAN, P. ALLEN, D. A. MCDOWELL & I. S. BLAIR (UK)

325 Frozen Storage of Bologna Sausages as a Function of Fat Content and of Levels of Added Starch and Egg White
F. JIMÉNEZ COLMENERO, G. BARRETO, P. FERNÁNDEZ & J. CARBALLO (Spain)

333 Effect of Protective Cultures and Packaging Film Permeability on Shelf-life of Sliced Vacuum-packed Cooked Ham
P. KOTZEKIDOU & J. G. BLOUKAS (Greece)

347 Changes in Colour of Beef *M. longissimus dorsi* Muscle During Ageing
K. BOAKYE (Ghana) & G. S. MITTAL (Canada)

355 Collagen Cross-linking in Porcine *M. longissimus lumborum*: Absence of a Relationship with Variation in Texture at Pork Weight
N. C. AVERY, T. J. SIMS, C. WARKUP & A. J. BAILEY (UK)

Number 4

371 The Chilled Storage Life and Retail Display Performance of Vacuum and Carbon Dioxide Packed Hot Deboned Beef Striploins
R. G. BELL, N. PENNEY, K. V. GILBERT, S. M. MOORHEAD & S. M. SCOTT (New Zealand)

387 Dietary Vitamin E Effect on Color Stability and Sensory Assessment of Spoilage in Three Beef Muscles
W. K. M. CHAN (USA), K. HAKKARAINEN (Finland), C. FAUSTMAN, D. M. SCHAEFER, K. K. SCHELLER & Q. LIU (USA)

401 Determination of Nitrites in Meat Systems: An Improved Procedure
G. BINSTOK, C. A. CAMPOS & N. GERSCHENSON (Argentina)

407 Effect of Meat Ultimate pH on Rate of Titin and Nebulin Degradation
A. WATANABE (Japan) & C. DEVINE (New Zealand)

415 Color of Fresh, Frozen and Cooked Ground Beef Patties Manufactured with Mechanically Recovered Neck Bone Lean
B. P. DEMOS & R. W. MANDIGO (USA)

431 Separation and Amino Acid Composition of Three Troponin Components from Bovine Muscle
H. NEGISHI, E. YAMAMOTO & T. KUWATA (Japan)

443 Fatty Acid Content and Composition of English Beef, Lamb and Pork at Retail
M. ENSER, K. HALLETT, B. HEWITT, G. A. J. FURSEY & J. D. WOOD (UK)

457 Effect of Clenbuterol on Productive Performance, Body Composition and Muscle Biochemistry in the Rabbit
F. HULOT, J. OUHAYOUN & M. MANOUCHERI (France)